

# Functions of soluble

**carbohydrates** include transport, protection, recognition and energy release.

**Sugar derivatives** include sugar alcohols, e.g. glycerol, sugar acids, e.g. ascorbic acid, and mucopolysaccharides, which are important components of connective tissues, synovial fluid, cartilage and bone.

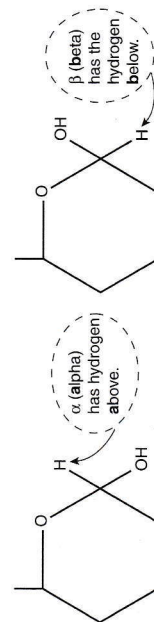
Heparin (anticoagulant in blood) is derived from mucopolysaccharides and has a protective function.



**Oligosaccharides** are short (often 6-12 units) condensation products which combine with protein (*glycoprotein*) or lipid (*glycolipid*) and form the outer coat (*glycocalyx*) of animal cells. They are important in *cell-cell recognition* and the *immune response*.



**α-glucose and β-glucose** are isomers. These two molecules only differ in the arrangement of -H and -OH at the first C atom in the 'ring'.

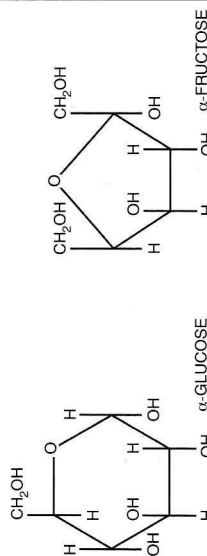


**Glucose** is the most common substrate for respiration (energy release).

**Fructose** is a constituent of nectar and sweetens fruits to attract animals and aid seed dispersal.

**Glucose and fructose** are both **monosaccharides** (single sugar units) with the typical formula  $C_nH_{2n}O_n$ . They each have **six carbon atoms** and are thus called **hexoses (pentoses have 5 carbon atoms and trioses have 3)**.

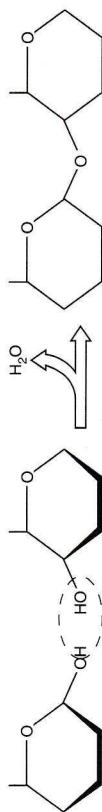
**Glucose and fructose** are isomers of  $C_6H_{12}O_6$ .



**Lactose intolerance** occurs in many adults.

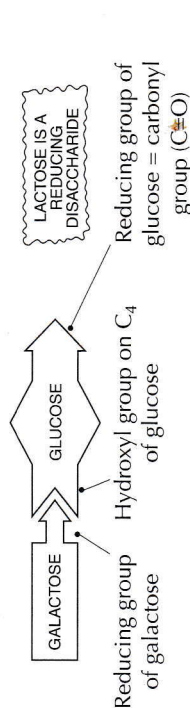
This results from a deficiency in *lactase* so that dietary lactose accumulates in the lumen of the small intestine. This lowers the water potential of the gut contents causing an influx of fluid into the small intestine - this results in abdominal distension, nausea, pain and diarrhoea. The condition is much more common in adult populations for whom milk is an unusual or uncommon food.

In naturally occurring **disaccharides** monosaccharide rings are joined together by *glycosidic bonds*.

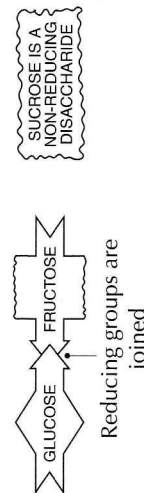


This most usually occurs between *aldehyde* or *keto group* (i.e. the reducing group) of one monosaccharide and an *hydroxyl group* of another monosaccharide, e.g. *lactose*.

## I.1F Soluble Carbohydrates



(Maltose is a reducing disaccharide formed from two molecules of α-glucose.)  
More rarely it can happen between *reducing groups of adjacent monosaccharides*, e.g. *sucrose*.



**Sucrose** (*glucose-fructose*) is the main transport compound in plants. Commonly extracted from sugar cane and sugar beet and used as a sweetener.

**Lactose** (*glucose-galactose*) is the carbohydrate source for suckling mammals - milk is about 5% lactose.

